

BROOKFIELD CONFERENCE CENTER



CATERING MENU

*Due to supply chain issues, items may become unavailable without notice. BCC will do it's best to find a suitable replacement of your requested product and may be substituted without notice.

Revised 09.28.23



BREAKFAST

CONTINENTALS

THE CLASSIC | \$13

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Chilled Fruit Juices, House-Made Pastries, Sliced Breakfast Breads and Muffins with Butter

THE GRAND | \$19

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Chilled Fruit Juices, House-Made Pastries, Sliced Breakfast Breads and Muffins with Butter, Sliced Fresh Fruit and Seasonal Berries, Individual Cereals with Whole, 2%, Almond Milk and Assorted Yogurt Cups

THE HEALTHY CHOICE | \$23

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Chilled Fruit Smoothies, Sliced Fruits and Seasonal Berries, Fresh Fruit with Granola Parfaits, Whole Wheat and Grain Cereals with Soy and Almond Milk, Whole Grain and Bran Muffins, Fruit Preserves and Butter

CONTINENTAL ENHANCEMENTS

Available with purchase of a Continental Breakfast

Assorted Cold Cereals | \$3

Steel-Cut Oatmeal | \$7

Cranberries, Raisins, Almonds, Brown Sugar, Milk

Scrambled Eggs (GF/V) | \$5

Farm Fresh Scrambled Eggs with Cheddar Cheese, Scallions, Peppers and Salsa on the Side

Breakfast Meats | \$5 - Choose One

Applewood Smoked Bacon (GF)
Canadian Bacon
Honey Baked Ham (GF)
Pork (GF) or Chicken Sausage
Vegan Sausage (+\$1)

Cinnamon French Toast (V) | \$6

Blueberry Compote, Whipped Butter, Maple Syrup

Eggs Benedict | \$7

Poached Egg, Canadian Bacon, English Muffin, Hollandaise Sauce

Eggs Florentine (V) | \$7

Poached Egg, Spinach, English Muffin, Hollandaise Sauce

Bagel Bar (V) | \$6

Assorted Bagels, Flavored Cream Cheeses, Peanut Butter, Butter and Fruit Preserve

Smoked Salmon | \$10

Bagels, Red Onions, Capers, Tomatoes, Egg and Whipped Cream Cheese

Vegetable Hash with Poached Eggs (GF/V) | \$7

Roasted Seasonal Vegetables, Seasoned Potatoes Topped with Poached Eggs; Roasted Tomato Salsa on the Side

Breakfast Sandwich | \$8 – Choose Two

Honey Ham, Egg and Wisconsin Cheddar on a Toasted English Muffin

Apple Smoked Bacon, Egg and Gouda Cheese on a Mini Croissant

Spinach, Feta Cheese, Tomato and Egg White on a Challah Roll

Turkey Sausage Patty, Egg and Swiss Cheese on a Pretzel Roll

Vegan Breakfast Burrito; Vegan Sausage, Refried Beans, House-made Pico de Gallo on a Spinach Tortilla

Omelet Station (GF) | \$10

Cooked to Order with a Variety of Fresh Toppings
Peppers, Onions, Tomatoes, Mushrooms, Spinach, Ham, Sausage, Bacon, Cheddar Cheese, Feta & Mozzarella Cheese

+ \$150 Chef Fee Per Station (1 per 50 guests)

Parfait Your Way (V) | \$16

Low-fat Greek Yogurt, House-made Granola, Craisins, Raisins, Flaxseed, Hemp Hearts, and Fresh Seasonal Berries

Assorted Smoothies (GF/V) 12oz | \$6 - Choose Three

- | | |
|----------------------------|----------------------------------|
| 1. Peach Mango | 5. Kale Honeydew |
| 2. Strawberry Kiwi | 6. Mandarin Orange Passion Fruit |
| 3. Blueberry Roasted Apple | 7. Ginger Carrot Melon |
| 4. Banana Tart Cherry | 8. Acai Berry |

Add on Protein Powder for \$1.50 Per Person

PLATED BREAKFAST

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas,
Chilled Orange & Apple Juice, Assorted Miniature Pastries and Fresh Fruit

Price Includes One Entree
Additional Choices \$5.00 Per Person

THE BUCKY | \$19

Farm Fresh Scrambled Eggs, Bacon or Sausage, American Fried Potatoes

THE SMOKEHOUSE | \$20

Peppered Bacon, Sweet Potato Hash with Onion and Poblano Peppers, Poached Eggs,
Cilantro Hollandaise Sauce

THE HEALTHY START (GF/V) | \$19

Wild Mushroom and Fingerling Potato Hash, Poached Eggs, Roasted Tomato Salsa

CLASSIC BENEDICT | \$20

Toasted Herb Focaccia, Grilled Canadian Bacon, Poached Eggs, Hollandaise Sauce, American Fried Potatoes

BISCUITS AND GRAVY | \$19

Cheddar and Herb Buttermilk Biscuits, Chorizo Gravy, Scrambled Eggs

THE MIDWEST | \$20

House-Smoked Pork Belly and Wisconsin Cheese Curd Hash, Poached Eggs, Mornay Sauce, Fresh Herbs

EGG STRATA | \$22

Eggs and Cheddar Cheese Strata, Bacon or Sausage, American Fried Potatoes

THE SCONNIE | \$20

Scrambled Eggs, Seared Bratwurst, American Fried Potatoes, tossed with Stone Ground Mustard,
Wisconsin Aged Cheddar Cheese

BREAKFAST BUFFET

Guest Minimum 25 People
Fee applies for under 25

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas,
Chilled Orange & Apple Juices, Danish, Muffins, Breakfast Breads with Fruit Preserves, Honey and Butter, and
Seasonal Whole Fruit

THE BADGER | \$21

Farm Fresh Scrambled Eggs with Herbs and Cheese, American Fried Potatoes, Applewood Smoked Bacon,
Sausage Links

STEAK & EGGS | \$30

Grilled Bistro Steak, Quiche Lorraine, Potato Hash with Peppers and Onion, Roasted Red Pepper Hollandaise

CROQUE MADAME | \$22

Toasted Open-Faced Ciabatta topped with Shaved Ham, Swiss Cheese, Dijon, and a Fried Egg, served with
American Fried Potatoes

HUEVOS RANCHEROS | \$24

Chorizo Scrambled Eggs, Pepper Jack, Onion, served with a Smoked Hash and Roasted Tomato Salsa

THE CAFE | \$25

Strawberry Pecan French Toast, served with Roasted Red Potatoes, Peppered Bacon and Scrambled Eggs

THE SKILLET | \$23

Sliced Brisket with Peppers and Onions, Scrambled Eggs with Cheese and Roasted Red Potatoes



BREAKS

ALL DAY BREAK PACKAGES I \$28

SWEET & SALTY

Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Hot Specialty Teas, Bottled Water,
Chilled Fruit Juices

Daily Baked Goods to Include a Selection of Bagels with
Cream Cheese and House-Made Muffins, Butter

Mid-Morning Break

Refresh Coffee, Hot Tea, Bottled Water
Assorted Coke Products and Sliced Fresh Fruit

Afternoon Break

Refresh Coffee, Hot Tea, Bottled Water, Assorted Coke
Products
Tortilla Chips with Salsa and House-Made Snack Mix

CRISP & CRUNCHY

Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Hot Specialty Teas, Bottled Water,
Chilled Fruit Juices

Daily Baked Goods to Include a Fresh Variety of Breakfast
Breads and Pastries with Butter

Mid-Morning Break

Refresh Coffee, Hot Tea, Bottled Water
Assorted Coke Products and Sliced Fresh Fruit

Afternoon Break

Refresh Coffee, Hot Tea, Bottled Water, Assorted Coke
Products
Pretzels, Assorted Popcorn, Fresh Vegetables and Dill Dip

ORANGE

The Color of Enthusiasm and Emotion. Orange Exudes Warmth and Joy and is Considered a Fun Color that Provides Emotional Strength. It is Optimistic and Uplifting, Adds Spontaneity and Positivity to Life and it Encourages Social Communication and Creativity. It is a Youthful and Energetic Color

TART & TASTY

Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Hot Specialty Teas, Bottled Water,
Chilled Fruit Juices

Daily Baked Goods to Include a Fresh Variety of Danish,
Donuts and House-Made Muffins, Butter

Mid-Morning Break

Refresh Coffee, Hot Tea, Bottled Water
Assorted Coke Products and Sliced Fresh Fruit

Afternoon Break

Refresh Coffee, Hot Tea, Bottled Water, Assorted Coke
Products
Assorted Cookies and Lemon Bars

DELECTABLE & DECADENT

Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Hot Specialty Teas, Bottled Water,
Chilled Fruit Juices

Daily Baked Goods to Include a Fresh Variety of Breakfast
Breads and Coffee Cakes with Butter

Mid-Morning Break

Refresh Coffee, Hot Tea, Bottled Water
Assorted Coke Products and Sliced Fresh Fruit

Afternoon Break

Refresh Coffee, Hot Tea, Bottled Water, Assorted Coke
Products
Assorted Brownies and House-Made Dessert Bars

BREAKS

2 Hour Break

THE COFFEE BAR I \$16

Assorted Scones, Cinnamon Rolls, Regular and Decaffeinated Coffees, Iced Coffee, Whipped Cream, Flavored Syrups and Chocolate Shavings

THE ENERGY BAR I \$18

Power Bars, Granola Bars, Energy Bites with Chia Seeds, Nut Butter and Cranberries, Whole Fresh Fruit, Deluxe Trail Mix and Assorted Energy Drinks

THE COOKIE JAR I \$14

Freshly Baked Assorted Cookies and Brownies
Regular and Decaffeinated Coffees, Tea and Milk

THE SNACK BAR I \$18

Cheese Curds, Assorted Summer Sausage, Pretzels with Whole Grain Mustard and Mini Wisconsin Bratwurst, Assorted Local Craft Soft Drinks and Bottled Water

BREAK ENHANCEMENTS & ALA CARTE ITEMS

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee I \$42 Per Gallon
Assorted Coke Products I \$3 Each
Bottled Water I \$3 Each
Assorted Fruit Juices I \$4 Each
Flavored Sparkling and Mineral Waters I \$48 Per (12)-Pack
Freshly Brewed Iced Tea or Hot Teas I \$40 Per Gallon
Regular or Fruit Flavored Lemonade I \$35 Per Gallon
Infused Water: Strawberry Basil, Cucumber Mint or Citrus I \$35 Per Gallon
Local Wisconsin Craft Soft Drinks I \$30 Per (6)-Pack

SNACKS

Freshly Baked Assorted Cookies I \$38 Per Dozen

Freshly Baked Brownies I \$40 Per Dozen

Lemon Bars I \$40 Per Dozen

Freshly Baked Danish, Pastries, Muffins, Butter I \$6 Per Person

Chocolate Dipped Rice Crispy Treats I \$39 Per Dozen

Soft Pretzel Bites with Beer Cheese Dip

and Mustard I \$8 Per Person

Assorted Candy Bars I \$38 Per Dozen

Fresh Vegetable Display with Cheese Dip and Ranch Dip I \$5 Per Person

Red Pepper Hummus, Fresh Cut Vegetables, Naan I \$6 Per Person

Carr Valley Cheese Display with Gourmet Crackers I \$8 Per Person

Whole Fruit I \$5 Per Person

Freshly Sliced Fruit with Seasonal Berries I \$8 Per Person

Assorted Miniature Desserts I \$11 Per Person

Multigrain Granola Bars I \$3 Each

Protein Bars I \$5 Each

Assorted Kettle Chips I \$3 Each

Assorted Popcorn I \$3 Each

Pretzels I \$3 Each

Tortilla Chips and Salsa I \$5 Per Person

House-Made Sweet and Spicy Snack Mix I \$4 Per Person

Gourmet Packaged Mixed Nuts I \$5 Each



LUNCH

BOXED LUNCH

Choice of Two Options between Sandwiches and Salads

STANDARD SANDWICH I \$23

Includes Bottled Water, Freshly Baked Assorted Cookie, Chips and Whole Fruit

Smoked Turkey

Smoked Turkey, Provolone, Romaine Lettuce, Roasted Red Pepper Aioli on a Hero Club

Roast Beef

Sliced Roast Beef, Smoked Gouda, Arugula, Horseradish Cream on a Stirato Roll

Sliced Honey Ham

Sliced Honey Ham, Gruyere Cheese, Dijon Aioli, Romaine Lettuce on a Pretzel Roll

Asian Vegetable Wrap (V)

Cabbage, Red Pepper, Carrots, Green Onion, Sweet Chili Sauce on an Herb Flour Tortilla

EXECUTIVE SANDWICH I \$26

**Includes Bottled Water, Freshly Baked Assorted Cookie & Choice of Two Sides:
Chips, Whole Fruit, Coleslaw, Potato Salad, Fruit Salad**

Choices can include any from the Standard Sandwich Options

Bistro Steak

Sliced Steak, Fig Onion Jam, White Cheddar Cheese, Arugula on a Brioche Roll

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Diced Tomato, Parmesan Cheese, Caesar Dressing on an Herb Flour Tortilla

SALAD | \$23

Includes Bottled Water & Freshly Baked Assorted Cookie

Wisconsin Cobb

Hearts of Romaine and Spring Mix, Roasted Chicken, Chopped Bacon, Tomatoes, Hard-Boiled Egg, Summer Sausage, Cheese Curds, Croutons, Assorted Dressings

Turkey Chef (GF)

Hearts of Romaine and Spring Mix, Sliced Turkey, Honey Ham, Swiss and Cheddar Cheeses, Tomatoes, Cucumbers, Hard-Boiled Egg, Black Olives, Assorted Dressings

Classic Caesar (V)

Romaine Lettuce, Grape Tomatoes, Shredded Parmesan, Croutons, and Caesar Dressing
Add Grilled Chicken or Pan-Seared Salmon | \$6

Brookfield Chopped (GF/V)

Romaine Lettuce, Diced Cucumbers, Tomatoes, Squash, Red Onions, Pepper Jack Cheese and Avocado
Vinaigrette
Add Grilled Chicken or Pan-Seared Salmon | \$6

Hummus Box (V)

House-Made Hummus, Carrots, Celery, Peppers, Cucumbers, Broccoli, and Naan Bread

Pricing subject to service charge and applicable taxes

PLATED SALAD LUNCH I \$25

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Iced Tea
Freshly Baked Bread Rolls and Butter
Chef's Choice Dessert

Wisconsin Cobb

Hearts of Romaine and Spring Mix, Roasted Chicken, Chopped Bacon, Tomatoes, Hard-Boiled Egg, Summer Sausage, Cheese Curds, Croutons, Assorted Dressings

Turkey Chef (GF)

Hearts of Romaine and Spring Mix, Sliced Turkey, Honey Ham, Swiss and Cheddar Cheeses, Tomatoes, Cucumbers, Hard-Boiled Egg, Black Olives, Assorted Dressings

Caesar (V)

Romaine Lettuce, Grape Tomatoes, Shredded Parmesan, Croutons, Caesar Dressing
Add Grilled Chicken or Pan-Seared Salmon I +\$6

Brookfield Chopped (GF/V)

Romaine Lettuce, Diced Cucumbers, Tomatoes, Squash, Red Onions, Pepper Jack Cheese and Avocado Vinaigrette
Add Grilled Chicken or Pan-Seared Salmon I +\$6

Strawberry Pecan (V)

Kale, Candied Pecans, Strawberries, Goat Cheese and Balsamic Dressing
Add Grilled Chicken or Pan-Seared Salmon I +\$6

ADD A SOUP I \$4

Tomato Basil (GF/Vegan)

Wisconsin Beer Cheese (V)

Chicken Noodle

Wild Mushroom Bisque (V)

Loaded Potato

Lobster Bisque +\$2

THREE-COURSE PLATED LUNCH

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Iced Tea
Freshly Baked Bread Rolls and Butter

SALAD COURSE

Dressings: Choose Two

Buttermilk Ranch, Strawberry Balsamic Vinaigrette, Lemon Vinaigrette, French or Caesar

Mixed Greens Cucumbers, Tomatoes, Red Onions, Croutons and Goat Cheese

Caesar Romaine Lettuce, Grape Tomatoes, Croutons and Shredded Parmesan

Farm Greens (GF) Spinach, Arugula, Kale, Strawberries, Toasted Walnuts and Crumbled Feta Cheese

Bibb Lettuce (GF) Spring Greens, Tomatoes, Applewood Bacon and Bleu Cheese

Caprese (GF) Beefsteak Tomatoes, Fresh Mozzarella, Julienne Basil, Balsamic Drizzle **+\$1**

Substitute Soup Instead of Salad: Choose One

ENTRÉE COURSE

Entrees Feature Chef's Choice Vegetable and Starch

Entrees: Choose Two

Pan-seared Chicken Breast Lemon Beurre Blanc, Capers, Crispy Shallots | \$30

Roasted Chicken Breast Cabernet Reduction, Fresh Thyme, Crispy Shallots | \$30

Panko-Crusted Dijon Chicken Breast Tarragon Cream Sauce | \$30

Roasted Pork Loin (GF) Door County Cherry Demi-Glace | \$30

Grilled Salmon (GF) Mango Salsa, Coconut-Curry Reduction | \$33

Wasabi Crusted Salmon Ginger Beer Reduction, Wasabi Peas | \$33

Grilled Beef Flat Iron Steak (GF) Lakefront Stout Demi-Glace, Italian Parsley Gremolata | \$32

6 oz Grilled Filet (GF) Roasted Shallot and Mushroom Demi-glace | \$34

Roasted Vegetable Crostata (Vegan) Tri-Colored Quinoa Pilaf, Roasted Pepper Coulis | \$28

Cheese Ravioli (V) Tomato Basil Concasse | \$28

DESSERT COURSE

Traditional Tiramisu Trifle-Style Sponge Cake Spritzed with Coffee, Rum and Layered with a Rich Mascarpone Mousse Topped with Cocoa Whipped Cream

New York Cheesecake Our Creamy Cheesecake Topped with a Mixed Berry Compote

Golden Carrot Torte Old Fashioned Spiced Carrot Cake Layered with Walnuts and Orange Scented Cream Topped with Cream Cheese Frosting

Triple Chocolate Fudge Cake Chocolate and Fudge Triple Layers of Chocolate and Chocolate Chunks with Fresh Whipped Cream

Panna Cotta (GF/Vegan) Almond Milk and Tart Cherry Custard, Flourless

Chocolate Torte (GF) Dark Chocolate Flourless Torte

Crème Brulée (GF) Vanilla Custard with Caramelized Sugar

Door County Cherry Cheesecake Our Creamy Cheesecake Topped with Local Door County Cherries

TRIPLE 'S' LUNCH BUFFET | \$28

Guest Minimum 25 People
Fee applies for under 25

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Iced Tea
House-Made Potato Chips and Freshly Baked Assorted Cookies

Choice of One Salad

Mixed Greens

Cucumbers, Tomatoes, Red Onions, Croutons and Goat Cheese

Caesar

Romaine Lettuce, Grape Tomatoes, Shredded Parmesan, Croutons

Choice of Two Dressings

Buttermilk Ranch, Strawberry Balsamic Vinaigrette, Lemon Vinaigrette, French or Caesar

Choice of One Soup

Tomato Basil (GF/Vegan)

Wisconsin Beer Cheese (V)

Chicken Noodle

Wild Mushroom (V)

Loaded Potato

Lobster Bisque (+\$2)

Choice of Three Sandwiches

Smoked Turkey

Smoked Turkey, Provolone, Romaine Lettuce, Roasted Red Pepper Aioli on a Hero Club

Roast Beef

Sliced Roast Beef, Smoked Gouda, Arugula, Horseradish Cream on a Stirato Roll

Sliced Honey Ham

Sliced Honey Ham, Gruyere Cheese, Dijon Aioli, Romaine Lettuce on a Pretzel Roll

Asian Vegetable Wrap (V)

Cabbage, Red Pepper, Carrots, Green Onion, Sweet Chili Sauce on a Herb Flour Tortilla

THEMED LUNCH BUFFET

Guest Minimum 25 People
Fee applies for under 25

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Iced Tea
Assorted Desserts

THE TAILGATE I \$34

Mixed Greens Salad with Cucumbers, Tomatoes, Red Onions, Croutons, Goat Cheese and Assorted Dressings,
German Potato Salad, Fruit Salad, Baked Beans,
Buns, Lettuce, Onion, Tomato, Pickles, Ketchup, Mustard and Mayonnaise

Choice of Two Entrees

8oz Grilled Hamburgers (GF)

Impossible Burgers (GF/V)

Beef Franks (GF)

Marinated Chicken Breasts (GF)

ITALIAN PASTA I \$35

Caesar Salad with Romaine Lettuce, Grape Tomatoes, Croutons, Shredded Parmesan and Assorted Dressings
Grilled Chef's Choice Vegetables, Cucumber-Tomato Salad with Mozzarella and Fresh Bread

Choice of Two Entrees

Italian Sausage Lasagna

Roasted Vegetable Lasagna (V)

Chicken Penne Pasta with Asiago Cream Sauce tossed with Spinach, Artichoke and Asparagus

Chicken Penne Alfredo

Chicken Marsala with Bowtie Pasta

Pasta Al Forno with Eggplant, House-made Meatballs, Mozzarella and Baked Penne

Baked Cod with Tomato-Olive-Caper Mediterranean Relish (GF)

THEMED LUNCH BUFFET CONTINUED

Guest Minimum 25 People
Fee applies for under 25

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Iced Tea
Assorted Desserts

SOUTHWEST I \$35

Tortilla Chips, Roasted Tomato Salsa, Salsa Verde, Spanish Rice, Black Beans, Lettuce, Tomato, Shredded
Cheese, Sour Cream, Jalapenos
Garden Chopped Salad with Cilantro-Lime Dressing

Add Fresh Guacamole I +\$1.50 Per Person

Choice of Two Entrees

Beef Tamales

Chicken Tamales

Street-Style Tacos (choice of: Carne Asada, Pork Carnitas, Pollo or Camarones) with Flour and Corn Tortillas

Chicken Fajitas with Flour and Corn Tortillas

Steak Fajitas with Flour and Corn Tortillas

Chicken Enchiladas

Cheese Enchiladas (V)

SOUTHERN BBQ I \$36

Mixed Greens Salad with Cucumbers, Tomatoes, Red Onions, Croutons, Goat Cheese and Assorted Dressings

Corn Bread Muffins (GF)

Choice of Two Sides

Coleslaw (GF)

Old Fashioned Potato Salad (GF)

Macaroni Salad

Classic Macaroni n Cheese

Mashed Potatoes (GF)

Choice of Two Entrees

Southern Fried Chicken

Homemade Meatloaf

Golden Barbecue Sliced Brisket* (GF)

Cherry Barbecue Pulled Pork* (GF)

Italian Sausage Lasagna

Honey Barbecue Pulled Chicken* (GF)

Braised Beef Tips with Egg Noodles

*Served with Slider Buns

Pricing subject to service charge and applicable taxes



RECEPTION

HOT HORS D'OEUVRES

Swedish Beef and Pork Meatballs (GF) | \$24 Per Dozen

Hickory Smoked Chicken Wings | \$30 Per Dozen

Choice of Buffalo, Honey BBQ or Sweet Chili Sauce

served with Celery, Carrots, Ranch and Bleu Cheese Dipping Sauces

Bacon Wrapped Date (GF) | \$30 Per Dozen

Crispy Vegetable Spring Rolls (V) | \$30 Per Dozen

with Sweet Chili Sauce

Crab Cakes | \$36 Per Dozen

Finished with a Lemon Dijon Aioli

Chicken Kabobs (GF) | \$36 Per Dozen

Choice of Teriyaki Ginger or Thai Peanut

Pork Pot Stickers | \$36 Per Dozen

with Plum Sauce

Spanakopita (V) | \$30 Per Dozen

Brie, Spinach, Phyllo

Smoked Brisket Bruschetta | \$28 Per Dozen

House-Smoked Brisket, French Baguette and Smoked Pepper Relish

White Truffle Baked Mac & Cheese (V) | \$26 Per Dozen

Baba Ghanoush Stuffed Mushrooms (Vegan) | \$24 Per Dozen

Mini Wild Mushroom Tartlet (V) | \$22 Per Dozen

Blackened Tenderloin Slider | \$36 Per Dozen

on a House-Made Roll with Horseradish Crème

Grilled Cheese Station | \$26 Per Dozen

Choose Two

Wild	White Cheddar	Tomato Basil
Mushroom	& Summer	& Fresh
& Brie	Sausage	Mozzarella

ADD A SOUP SHOOTER | \$1

Tomato Basil (GF/Vegan)

Wisconsin Beer Cheese (V)

Lobster Bisque +\$2

COLD HORS D'OEUVRES

Bruschetta (V) | \$24 Per Dozen

Tomato, Fresh Basil, Cotija Cheese, Extra Virgin Olive Oil and Garlic

Caprese Skewers (GF) | \$36 Per Dozen

Tomatoes, Fresh Mozzarella, Fresh Basil and Balsamic Drizzle

Prosciutto Wrapped Grilled Asparagus (GF) | \$36 Per Dozen

Balsamic Drizzle

Smoked Salmon Crostini | \$36 Per Dozen

Lemon Dill Cream Cheese, Pickled Red Onion and Capers

Avocado Toast (V) | \$22 Per Dozen

Sliced Baguette Crostini, Avocado, Tomato, White Truffle Oil and Sea Salt

Shrimp Shooter (GF) | \$42 Per Dozen

in a House-Made Cocktail Sauce

Displayed

Classic Crudités (GF/Vegan) | \$70 Per Dozen

Seasonal Fresh Vegetables with Fresh Dill and Ranch Dips

Red Pepper Hummus (V) | \$84 Per Dozen

with Fresh and Pickled Vegetables served with Naan

Wisconsin Cheese Board (V) | \$110 Per Dozen

Wisconsin Cheeses, Served with Gourmet Crackers and Baguettes

Charcuterie Display | \$144 Per Dozen

Sliced Prosciutto, Capicola, Soppressata, Pickled Vegetables, Assorted Mustards and Gourmet Breads

Cheese & Charcuterie Board | \$138 Per Dozen

Wisconsin Cheeses, Imported Meats, Pickled Vegetables, Assorted Mustards, Jams and Gourmet Breads



DINNER

THREE COURSE PLATED DINNER

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Iced Tea
Fresh-Baked Bread Rolls and Butter

SALAD COURSE

Dressings: Choose Two:

Buttermilk Ranch, Strawberry Balsamic Vinaigrette, Lemon Vinaigrette, French or Caesar

Mixed Greens Cucumbers, Tomatoes, Red Onions, Croutons and Goat Cheese

Caesar Romaine Lettuce, Grape Tomatoes, Croutons and Shredded Parmesan

Farm Greens (GF) Spinach, Arugula, Kale, Strawberries, Toasted Walnuts and Crumbled Feta Cheese

Bibb Lettuce (GF) Spring Greens, Tomatoes, Applewood Bacon and Bleu Cheese

Caprese (GF) Beefsteak Tomatoes, Fresh Mozzarella, Julienne Basil, Balsamic Drizzle **+\$1**

Substitute Soup Instead of Salad: Choose One

ENTRÉE COURSE

Entrees Feature Chef's Choice Vegetable and Starch

Entrees: Choose Two

Herb Marinated Airline Chicken (GF), Merlot Glace I \$36

Pecan-Crusted Chicken Breast, Dijon Sauce I \$36

Herb Marinated Airline Chicken Breast, Pancetta White Truffle Mac & Cheese, Shallot Reduction I \$36

Jerk Spice Pork Tenderloin (GF), Honey Rice Cake, Mango Chutney I \$34

Roasted Pork Loin (GF), Door County Cherries, Demi-Glace I \$34

Wasabi Crusted Salmon, Wasabi Peas, Ginger Beer Reduction I \$36

Blackened Mahi Mahi (GF), Mango Salsa I \$40

Seared 8oz Filet of Beef (GF), Wild Mushroom and Bacon Jam, Fresh Rosemary Demi-glace I \$44

Braised Beef Ribs (GF), Rich Braised Pan Sauce I \$44

Grilled Beef Ribeye (GF), Chipotle Reduction I \$45

Roasted Vegetable and Pickled Carrot Crostata(V), Crispy Quinoa Cake, Roasted Pepper Coulis I \$32

Wild Mushroom and Root Vegetable Hash, (GF/Vegan), Herb Reduction I \$28

Butternut Squash Ravioli (V), Brown Butter Sauce Topped with Fried Sage, Toasted Pine Nuts, Fresh Parmesan and Oven Roasted Tomatoes I \$32

Add Additional Option for \$5.00 Per Person

MAKE IT A SURF & TURF OR DUET

Available at an additional charge

DESSERT COURSE

Door County Cherry Cheesecake
Traditional Tiramisu

New York Cheesecake
Triple Chocolate Fudge Cake

Golden Carrot Torte
Crème Brulée (GF)

Panna Cotta (GF/Vegan)
Chocolate Torte (GF)

THEMED DINNER BUFFET

Guest Minimum 25 People
Fee applies for under 25

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Iced Tea
Assorted Desserts

THE TAILGATE I \$42

Mixed Greens Salad with Cucumbers, Tomatoes, Red Onions, Croutons, Goat Cheese and Assorted Dressings,
German Potato Salad, Fruit Salad, Baked Beans,
Buns, Lettuce, Onion, Tomato, Pickles, Ketchup, Mustard and Mayonnaise

Choice of Three Entrees

8oz Grilled Hamburgers (GF)

Impossible Burgers (GF/V)

Beef Franks (GF)

Marinated Chicken Breasts (GF)

SOUTHERN BBQ I \$42

Mixed Greens Salad with Cucumbers, Tomatoes, Red Onions, Croutons, Goat Cheese and Assorted Dressings
Corn Bread Muffins

Choice of Two Sides

Coleslaw (GF)

Old Fashioned Potato Salad (GF)

Macaroni Salad

Classic Macaroni & Cheese

Mashed Potatoes (GF)

Choice of Three Entrees

Southern Fried Chicken

Homemade Meatloaf

Golden Barbecue Sliced Brisket* (GF)

Cherry Barbecue Pulled Pork* (GF)

Italian Sausage Lasagna

Honey Barbecue Pulled Chicken* (GF)

Braised Beef Tips with Egg Noodles

*Served with Slider Buns

THEMED DINNER BUFFET CONTINUED

Guest Minimum 25 People
Fee applies for under 25

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Iced Tea
Assorted Desserts

ITALIAN PASTA I \$42

Caesar Salad with Romaine Lettuce, Grape Tomatoes, Croutons, Shredded Parmesan and Assorted Dressings
Grilled Chef's Choice Vegetables, Cucumber-Tomato Salad with Mozzarella and Fresh Bread

Choice of Three Entrees

Italian Sausage Lasagna

Roasted Vegetable Lasagna (V)

Chicken Penne Pasta with Asiago Cream Sauce tossed with Spinach, Artichoke and Asparagus

Chicken Penne Alfredo

Chicken Marsala with Bowtie Pasta

Pasta Al Forno with Eggplant, House made Meatballs, Mozzarella and Baked Penne

Baked Cod with Tomato-Olive-Caper Mediterranean Relish (GF)

SOUTHWEST I \$45

Tortilla Chips, Roasted Tomato Salsa, Salsa Verde, Spanish Rice, Black Beans, Lettuce, Tomato, Shredded
Cheese, Sour Cream, Jalapenos
Garden Chopped Salad with Cilantro-Lime Dressing

Add Fresh Guacamole I +\$1.50 Per Person

Choice of Three Entrees

Beef Tamales

Chicken Tamales

Street-Style Tacos (choice of: Carne Asada, Pork Carnitas, Pollo or Camarones) with Flour and Corn Tortillas

Chicken Fajitas with Flour and Corn Tortillas

Steak Fajitas with Flour and Corn Tortillas

Chicken Enchiladas

Cheese Enchiladas (V)

THEMED DINNER BUFFET CONTINUED

Guest Minimum 25 People
Fee applies for under 25

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Specialty Teas, Iced Tea
Assorted Desserts

CAJUN I \$45

Mixed Greens Salad with Cucumber, Tomato and Red Onion, Croutons, Goat Cheese, Assorted Dressings

Chicken Jambalaya (GF)

Crawfish Etouffee (GF)

Grilled Andouille Sausage Gumbo

Red Beans and Rice (GF)

Corn Bread (GF)

THE EXECUTIVE I \$65

Rolls and Butter

Harvest Greens with Cucumbers, Carrots, Shaved Red Onions, Tomatoes, Feta Cheese, Croutons and

Cilantro-Lime Vinaigrette

Chef's Choice Seasonal Vegetable

Garlic Mashed Potatoes (GF)

Pan-Roasted Chicken Breast with Herb Jus Lie with Truffled Macaroni & Cheese

Seared Salmon with Chimichurri Sauce (GF)

Bistro Steak with Red Wine Demi-Glace, Caramelized Onion, Roasted Red Peppers (GF)